

ROBIN'S

G R I L L

Robin's Guest, Robin's Friend.

LUNCH

ROBIN'S

G R I L L

ROBIN'S 招牌沙拉吧及甜點吧

請盡情享受擁有各式季節蔬菜、優質佐餐起司與海鮮的沙拉吧，搭配由主廚精選的豐富配料。
滿佈法式甜品工藝打造的精緻甜點吧、佐以新鮮時令的上等水果和多款冰淇淋，為您的美食體驗畫下美好句點。

Indulge in a delectable salad bar featuring an array of seasonal vegetables, fine accompaniments,
and seafood, complemented by a wide selection of chef-curated toppings.

A selection of exquisite desserts, accompanied by fresh seasonal fruits and a variety of ice cream,
will bring your culinary experience to a perfect end.

套餐湯品選項

Soup

法式起司焗洋蔥湯
French Onion Soup au Gratin

龍蝦濃湯
Lobster Bisque

奶油蘑菇湯
Cream of Wild Mushroom Soup

美國頂級牛排系列

USDA CERTIFIED PRIME STEAK SELECTION

美國老饕肋眼上選牛排 U.S. Prime Rib Eye Cap	6oz	NT\$4,100
美國頂級菲力牛排 U.S. Prime Filet Mignon	6oz	NT\$3,100
美國頂級肋眼牛排 U.S. Prime Rib Eye Steak	6oz	NT\$2,900
美國頂級沙朗牛排 U.S. Prime Sirloin Steak	6oz	NT\$2,700
木香火烤肋眼牛排 Timber Grilled U.S. Prime Rib Eye Steak	8oz	NT\$3,200
黃金菲力牛排 (雙人同享) U.S. Prime Chateau-briand (for 2 People)	12oz	NT\$7,200

豪華海陸

SURF & TURF

美國老饕肋眼上選牛排附龍蝦 U.S. Prime Rib Eye Cap with Half Maine Lobster	6oz	NT\$5,200
美國頂級菲力附龍蝦 U.S. Prime Filet Mignon with Half Maine Lobster	6oz	NT\$4,300
美國頂級肋眼附龍蝦 U.S. Prime Rib Eye Steak with Half Maine Lobster	6oz	NT\$4,100
美國頂級沙朗附龍蝦 U.S. Prime Sirloin Steak with Half Maine Lobster	6oz	NT\$3,800

精選日澳牛排

JAPANESE WAGYU & AUSTRALIAN GRAIN-FED STEAK

日本黑毛和牛A5肋眼牛排 Japanese Wagyu A5 Rib Eye Steak	4oz	NT\$3,800
澳洲穀飼肋眼牛排 Australian Grain-Fed Rib Eye Steak	6oz	NT\$2,800

碳烤美饌

ASIDE FROM BEEF

西班牙伊比利豚上蓋肉 Spain Iberico Bellota Pork	6oz	NT\$2,800
紐西蘭高地和羊排 New Zealand Lumina Lamb Chop	6oz	NT\$2,800
嚴選海鮮盤 (龍蝦、時令鮮魚、鮑魚和干貝) Seafood Platter (Half Maine Lobster, Catch of the Day, Abalone & Scallops)		NT\$3,700
碳烤東星斑 Red Snapper	5oz	NT\$2,600
時令鮮魚 Daily Catch	5oz	NT\$2,800

主廚推薦單點

RECOMMENDED A LA CARTE

西班牙黑標伊比利火腿30g/60g Black Label Iberian Ham-Bellota	NT\$680 / NT\$1,280
碳烤明蝦綴魚子醬 King Prawn with Caviar and Asparagus	NT\$880
北海道干貝襯白花椰菜奶油 Hokkaido Scallop with Cauliower Purée	NT\$680
龍蝦義大利麵 Boston Lobster Linguine	NT\$1,480
松露蘑菇燉飯 Black Truffle & Mushroom Risotto	NT\$880

招牌配菜 SIGNATURE SIDES

黑松露綜合野菇 Truffled Wild Mushrooms	NT\$480
奶油蒜炒孢子甘藍 Garlic Brussels Sprout	NT\$450
焗烤奶油花椰菜 Cauliflower Gratin	NT\$450
經典薯泥 Classic Mashed Potato	NT\$380
肉醬薯條 French Fries with Bolognese Sauce	NT\$320
甘薯薯條 Sweet Potato Fries	NT\$320

DINNER

ROBIN'S GRILL

ROBIN'S 招牌沙拉吧及甜點吧

請盡情享受擁有各式季節蔬菜、優質佐餐起司與海鮮的沙拉吧，搭配由主廚精選的豐富配料。
滿佈法式甜品工藝打造的精緻甜點吧、佐以新鮮時令的上等水果和多款冰淇淋，為您的美食體驗畫下美好句點。

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龍蝦濃湯
Lobster Bisque

奶油蘑菇湯
Cream of Wild Mushroom Soup

美國頂級牛排系列

USDA CERTIFIED PRIME STEAK SELECTION

美國老饕肋眼上選牛排 U.S. Prime Rib Eye Cap	8oz	NT\$5,500
美國頂級菲力牛排 U.S. Prime Filet Mignon	8oz	NT\$3,900
美國頂級肋眼牛排 U.S. Prime Rib Eye Steak	8oz	NT\$3,200
美國頂級沙朗牛排 U.S. Prime Sirloin Steak	8oz	NT\$3,000
木香火烤肋眼牛排 Timber Grilled U.S. Prime Rib Eye Steak	10oz	NT\$3,600
黃金菲力牛排 (雙人同享) U.S. Prime Chateau-briand (for 2 People)	16oz	NT\$8,800

豪華海陸

SURF & TURF

美國老饕肋眼上選牛排附龍蝦 U.S. Prime Rib Eye Cap with Half Maine Lobster	8oz	NT\$6,600
美國頂級菲力附龍蝦 U.S. Prime Filet Mignon with Half Maine Lobster	8oz	NT\$5,100
美國頂級肋眼附龍蝦 U.S. Prime Rib Eye Steak with Half Maine Lobster	8oz	NT\$4,400
美國頂級沙朗附龍蝦 U.S. Prime Sirloin Steak with Half Maine Lobster	8oz	NT\$4,200

精選日澳牛排

JAPANESE WAGYU & AUSTRALIAN GRAIN-FED STEAK

日本黑毛和牛A5肋眼牛排 Japanese Wagyu A5 Rib Eye Steak	4oz	NT\$4,000
澳洲穀飼肋眼牛排 Australian Grain-Fed Rib Eye Steak	8oz	NT\$3,200

碳烤美饌

ASIDE FROM BEEF

西班牙伊比利豚上蓋肉 Spain Iberico Bellota Pork	8oz	NT\$3,200
紐西蘭高地和羊排 New Zealand Lumina Lamb Chop	8oz	NT\$3,200
嚴選海鮮盤 (龍蝦、時令鮮魚、鮑魚和干貝) Seafood Platter (Half Maine Lobster, Catch of the Day, Abalone & Scallops)		NT\$4,000
碳烤東星斑 Red Snapper	7oz	NT\$2,800
時令鮮魚 Daily Catch	7oz	NT\$3,000

主廚推薦單點

RECOMMENDED A LA CARTE

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龍蝦義大利麵 Boston Lobster Linguine	NT\$1,480
松露蘑菇燉飯 Black Truffle & Mushroom Risotto	NT\$880

招牌配菜 SIGNATURE SIDES

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經典薯泥 Classic Mashed Potato	NT\$380
肉醬薯條 French Fries with Bolognese Sauce	NT\$320
甘薯薯條 Sweet Potato Fries	NT\$320

極佳炭烤晶選

FABULOUS GRILL COLLECTION

ROBIN'S 為了帶給您最好的用餐體驗，我們尋找了來自世界各地最適合直火炭烤的頂級牛排部位，透過反覆高溫炙烤，逼出帶骨牛外脆內多汁的極致口感，值得您細細品嚐。

In order to provide you with the best dining experience, we have sourced the finest steak cuts from around the world that are best suited for direct fire charcoal grilling.

Through repeated high-temperature roasting, we bring out the ultimate texture of the bone-in beef, with a crispy exterior and juicy interior, worthy of your savoring.

美國頂級帶骨系列	USDA CERTIFIED PRIME BONE-IN STEAK SELECTION			雙人及四人分享套餐
<div>選用美國農業部認證的USDA頂級穀飼牛排，高溫碳烤後散發迷人焦香，骨邊肉更添嚼勁。Robin's提供多款帶骨系列選擇，讓您品嚐更豐富的美味。</div> <div>Enjoy our USDA Prime bone-in steaks, recognized for their excellent quality by the USDA. Grilled to perfection, they boast a delicious, juicy flavor enhanced by the tenderness around the bone. Come discover our range at Robin's.</div>	美國和牛戰斧牛排（四人共享）	60oz	NT\$16,800	
	U.S. Wagyu Tomahawk (for 4 People)			
	美國頂級帶骨肋眼牛排（雙人同享）	35oz	NT\$7,600	
	U.S. Prime Bone-In Rib Eye Steak (for 2 People)			
	美國和牛加長型帶骨牛小排（雙人同享）	36oz	NT\$8,800	
	U.S. Wagyu Bone-In Short Rib (for 2 People)			

澳洲/紐西蘭穀飼帶骨牛排系列	AUSTRALIAN GRAIN-FED BONE-IN STEAK SELECTION			200天穀飼/小農契作
<div>澳洲穀飼200天肋眼牛排，有別於澳洲多以草飼放牧的方式，採用緩慢穀飼育成200天產出的牛排，油花飽滿，更具軟嫩口感和濃厚扎實肉香。</div> <div>嚴選來自純淨無汙染的紐西蘭草飼6個月齡小犢牛，數量稀少而珍貴，無牛腥味且脂肪含量低，肉質呈現淡淡的玫瑰色澤，肉質十分軟嫩。</div> <div>Australian 200-day grain-fed ribeye steak offers a unique taste with its rich marbling and tender texture. We also feature select New Zealand grass-fed veal, prized for its delicate flavor and tender texture.</div>	澳洲穀飼200天戰斧牛排（雙人同享）	40oz	NT\$8,200	
	Australian Grain-Fed Rib Tomahawk (for 2 People)			
	紐西蘭犢牛帶骨牛排（雙人同享）	16oz	NT\$6,680	
	New Zealand Veal Bone-In Steak (for 2 People)			

台灣小農帶骨牛排	TAIWANESE ANGUS BONE-IN STEAK			美國安格斯牛在地育種
<div>引進美國安格斯牛在地育種，小農契作一年產量不多，擁有獨特島嶼氣候環境，風味多汁軟嫩，在地氣味十足。</div> <div>Introducing locally bred Angus cattle from the US, raised by small-scale farmers in our unique island climate. With limited yields, they produce tender, juicy meat packed with local flavor.</div>	台灣安格斯黑牛帶骨牛小排（雙人同享）	36oz	NT\$7,200	
	Taiwanese Angus Bone-In Short Rib Steak (for 2 People)			
	台灣安格斯黑牛紅舨牛排（雙人同享）	36oz	NT\$7,800	
	Taiwanese Angus Porter House (for 2 People)			
	台灣安格斯黑牛丁骨牛排（雙人同享）	26oz	NT\$7,200	
	Taiwanese Angus T-Bone Steak (for 2 People)			